OGEANHOUSE

Oceanfront dining with a spectacular view of Maui's famous sunsets

HAPPY HOUR TIME

at the upper deck
WELL DRINKS \$1.00 ICE COLD BEER \$.85
AND FREE MUNCHIES!!
4:30 - 6:00 p.m.

WE ALSO FEATURE
OUR FAMOUS SALAD BAR WITH
33 SELECTIONS OF FRESH VEGETABLES
& FRUITS, INCLUDED WITH EACH
DINNER ENTREE

LUNCH at the upper deck 11:00 a.m.- 2:30 p.m.

DINNER 5:00 - 10:00 p.m.

COME AND JOIN US!

831 FRONT STREET LAHAINA, MAUI, HAWAII PHONE (808) 661-3359

WELCOME TO THE OCEANHOUSE

We use only the finest ingredients obtainable, and all of our dishes are prepared in a delightful continental manner.

Appetizers

Prawn Cocktail 6.95 Bay Shrimp Cocktail 3.95 Snow Crabmeat Cocktail 6.95 Sashimi Market Price Linguini with Clam Sauce 3.75
Sauteed Mushrooms 3.50
Crab & Shrimp Stuffed
Mushrooms 3.95

Soups

Bowl

Clam Chowder

3.50 Cup 2.50

Soup of the Day

Dinners

All dinners include Oceanhouse famous Salad Bar with 33 selections of fresh vegetables & fruits, choice of 4 dressings made daily, bread & butter & choice of rice or potatoes.

Salad Bar Only 6.95

Meats & Poultry

PRIME RIB, House Cut 14.95
PRIME RIB, Regular Cut 10.95
FILET MIGNON, Sauce Bearnaise 13.95
PETITE FILET MIGNON, Sauce Bearnaise 10.95
B-B-Q RIBS 9.95

Served with our so very popular B-B-Q Sauce
CHICKEN CLAUDIA 8.95

Boneless Breast of Chicken dipped in Flour, Parmesan Cheese, Spices Whipped Eggs; sauteed in Lemon Butter & Parsley

CHICKEN LAHAINA 8.95
Broiled Boneless Breast of Chicken, glazed with Teriyaki Sauce

SPAGHETTI, served with Meat Sauce & Garlic Bread 7.95

Children's Menu

For Ages Under 12

Includes: Salad Bar, Bread & Butter & Choice of Rice or Potatoes

CHICKEN LAHAINA 5.95 FISH & CHIPS 5.75 Tartar Sauce or Malt Vinegar

SPAGHETTI WITH MEAT SAUCE 5.95
B-B-Q RIBS 5.95
CHEESEBURGER 4.95
CHILD SALAD BAR 3.95

Fresh Fish

Please Ask About Today's Selections & Prices
We offer your choice of the following preparations:
BAKED A LA OCEANHOUSE, Garlic Butter, Wine, Herbs & Spices

SAUTEED MEUNIERE, Lemon Butter Sauce
BEURRE BLANC SAUCE, sauteed in Freshly Breaded Sourdough

Bread Crumbs, Shallots, White Wine & Butter
BROILED, with your choices of Butter Sauces, Lemon, Garlic or Beurre Blanc

Seafood Specialties

BROILED FRESH AHI FILLET (when available) Market Price Served with Teriyaki Sauce

SAUTEED FILETS OF MAHIMAHI ALMONDINE 7.75
Filets of Mahi dipped in Flour, Egg Batter & Spices,
Sauteed in Butter with Sliced Almonds

LINGUINI WITH CLAMS 7.75
Fresh Pasta with White Clam Sauce

BROILED SCALLOPS 9.95 Served with drawn Garlic Butter

SHRIMP & CRAB IN PUFF PASTRY 13.95 With Fresh Mushrooms in a Cream Sauce glazed with Hollandaise Sauce

SCAMPI A LA OCEANHOUSE 12.95

Jumbo Shrimp sauteed in a Garlic Butter, Fresh Maul Onions,
Bell Peppers, Mushrooms, French Vermouth & Spices

FRENCH FRIED SCALLOPS 9.95
Breaded Deep Fried Scallops served With a Dipping Sauce

SHRIMP TEMPURA 10.95
Jumbo Shrimp Deep Fried with Dipping Sauce

OCEANHOUSE FRENCH FRIED SEAFOOD PLATTER 11.50 Prawns, Scallops & Mahimahi Fillets

SCAMPI & PASTA 12.95
Broiled Scampi over Linguini with Garlic Butter
SELECTED SNOW CRAB LEGS 16.95
Steamert Garlic or Lemon Butter

Combinations

B-B-Q RIBS & SCAMPI 12.95
B-B-Q RIBS & SNOW CRAB LEGS 13.95
SCAMPI & SNOW CRAB LEGS 13.95
FILET MIGNON OR PRIME RIB &
SHRIMP & CRAB IN PUFF PASTRY 16.95
SNOW CRAB LEGS & FILET MIGNON
OR PRIME RIB 16.95

Side Dishes

FRIED MAUI ONION RINGS 1.95
FRESHLY COOKED VEGETABLES 1.95
PASTA WITH GARLIC BUTTER 1.95

Wines

WHITE WINE

WHITE WINE			
CALI	FORNIA		
CHENIN BLANC	Charles Krug		11.00
CHENIN BLANC Dry, Usually Rich and Full Bodied	Dry Creek		12.00
SAUVIGNON BLANC Aromatic, Fruity Flavor, Pleasant After Taste	Dry Creek		16.00
FUME BLANC FUME BLANC Crisp and Very Dry	Charles Le Franc Callaway		16.00 16.00
GREY RIESLING Full Bodied With an Elegant Bouquet	Wente Bros.		11.00
CHARDONNAY	Chalk Hill		17.00
CHARDONNAY Richness of French White Burgundy	Callaway		18.00
IMPORT	ED WHITE		
LIEBFRAUMLICH Medium Dry, Possessing a Fine Bouquet & Depth of Flavor	Blue Nun		12.00
PIESPORTER GOLDTROPFCHEN Sweet & Fruity, Pleasantly Palatable	KABINETT		14.00
VOUVRAY Dry & Fruity, Pleasantly Lingering	G. Meurgey		12.00
MACON BLANC VILLAGES Dry, Medium Bodied With a Hint of Oak	Boisset		12.00
REI	WINE		
PETITE SIRAH A Varietal Wine With Depth, Full Bodied But Soft on the Palate	J. Lohr		12.00
BEAUJOLAIS VILLAGES Outstanding Light Bodied With a Fresh Varietal Wine	Chateau De Lacarelle		18.00
MOUTON CADET A Light, Fruity Bordeaux	Rothschild		12.00
CHA	MPAGNE		
KORBEL BRUT—California MUMM'S X-DRY—France LE DOMAINE		9.00 20.00 Splits	17.00 38.00

HOUSE WINES

CHABLIS—Round Hill

MAISON BLANC—Charles Le Franc

CLASSIC CABERNET SAUVIGNON—Colony

ROSE—Inglenook

Glass 2.25 Half Liter 4.75

Full Liter 9.00

Desserts

FRESH HOMEMADE DESSERTS 2.75 HAAGEN DAZS ICE CREAM 1.75

Beverages &

COFFEE, TEA OR MILK .95

The Lahaina Gold Boutique

(entrance of Oceanhouse Restaurant)

831 FRONT ST., LAHAINA 661-4501

"14K GOLD JEWELRY"

Sold by the Gram Weight If the gold price is \$400/oz., our starting price is 14.00/gram.

best gold prices on Maui with the largest quality selection of 14K gold chains, bracelets, charms, pendants, rings, earrings and earcuffs.

COME IN AND SEE US!!!

